'Ready for the world!?' Ad Congress opens today

PHILIPPINE DAILY INQUIRER
BALANCED NEWS, FEARLESS VIEWS

Erap: Ateneo taught me not to cheat, lie or steal



DOJ chief accused of coddling six GIs

Gonzalez put them under US custody, says lawyer

NO LESS THAN JUSTICE SECretary Raul Gonzalez is protecting the American servicemen accused of raping a 22-year-old Filipino woman, ordering them to be placed under the custody of the US Embassy immediately upon its request, lawyer Katrina Legarda said yesterday.

GMA House allies scramble to cover up Garci report



Teary Dinky says sorry to the public

1.2M Meralco customers to pay P108 more per month

GMA weighed exit scenarios in September

SPECIAL REPORT

Transsexual Pinoys find love, work in Japan

SPECIAL REPORT



WEATHER FORECAST

Second FRONT PAGE

New fighting erupts in Jolo

FRESH HOSTILITIES BROKE OUT IN JOLO YESTERDAY following a brief lull as the Abu Sayyaf and Misuari Breakaway Group launched a mortar attack on government troops near the town of Panamao.

[illegible]

Gov't panel says MILF turf clear of terror camps

[illegible]

Peace-building

[illegible]

Yap lawyer vows to oppose tax case

[illegible]

CRISIS TEAM

Defensor gets Palace job offer

By Christine Avendaño

[illegible]

METRO

COMMUNITIES TAPPED FOR DRIVE

SPD mounts tight watch vs carjackers

TMG wraps up 'shootout' probe

By Luige A. del Puerto



LOMIBAO

Jinggoy grills DepEd exec, then treats her to lunch



LEAN RP DELEGATION

GMA off to Busan today for Apec meet

Angela Reyes Iglesia; 45



IGLESIA

While US wants our teachers, Europe wants our students



Hyatt 10: Too early to cheer

By Michelle V. Remo

Gutierrez: I'll spare no one as Ombudsman

By Philip C. Tubeza

'Go unicameral, parliamentary'

By Michael Lim Ubac

GETTING SERIOUS

CA confirms new envoys

By TJ Burgonio

San Mateo raiders off the hook, but Loren is unfazed

By Cynthia D. Balana



LEGARDA

FORMER SEN. LOREN LEGARDA yesterday said she was not surprised by the decision of the Inspector General of the Armed Forces of the Philippines (AFP) to clear its men of any wrongdoing when they raided an opposition repository of election returns (ERs) last Aug. 17 in San Mateo, Rizal.

Legarda said the AFP's finding has no effect on the ongoing investigation by the Senate on the warrantless raid and seizure of ERs conducted by operatives of the ISAFP and the Criminal Investigation and Detection Group (CIDG) on the rented house of handwriting expert Segundo Tabayoyong.

Tabayoyong is one of Legarda's witnesses in her election protest against Vice President Noli de Castro before the Supreme Court, sitting as the Presidential Electoral Tribunal.

"We are waiting for the result of an impartial investigation being conducted by the Senate on the matter," Legarda said. "I believe that Mr. Tabayoyong has filed charges in court against the concerned ISAFP and CIDG officers, so we will see what happens."

Legarda tapped Tabayoyong, a former chief of the NBI's questioned documents division, to analyze the ERs for possible tampering.

The seized materials were later returned to Legarda although she claimed some documents and other items taken from the house of Carmela Cabuhat were already missing.

During the last Senate hearing on the incident, senators denounced ISAFP chief Brig. Gen. Marlu Quevedo for spinning a "tall tale" that the raid was an "antiterrorism" action based on a tip from an Abu Sayyaf suspect captured in Samar.

They believed that the raid was conducted to seize evidence of electoral fraud, scare off possible witnesses in Legarda's election protest and to derail Tabayoyong's scrutiny of the documents.

Maj. Serme Ayuyao, head of the ISAFP raiding team, and his counterpart in the CIDG, Supt. Wilben Mayor, were among those charged by Tabayoyong in court for violation of domicile.

Sen. Juan Ponce Enrile then branded Quevedo's testimony as "fantastic," while Sen. Rodolfo Biazon questioned why the ISAFP did not contact the San Mateo police force but instead brought the matter to the CIDG.

Enrile also reprimanded Quevedo after it was discovered that the ISAFP had assigned four agents to guard Cabuhat, a move described by Sen. Aquilino Pimentel as clearly intended to stop Cabuhat from "telling the truth."

"I'm sorry to tell you but you have become undisciplined," Enrile told Quevedo after the ISAFP chief failed to explain why the ISAFP was guarding Cabuhat.

Biazon moved to invite Cabuhat, her maid and the barangay captain of Barangay Modesta who was also present during the raid, to the Senate hearing.

PARC deadline on Luisita lapses

By Blanche S. Rivera

THE DEADLINE FOR THE PRESIDENTIAL Agrarian Reform Council (PARC) to decide on the revocation of the Hacienda Luisita's stock scheme lapses today without a closure to the controversial case.

The PARC validating committee tasked to review the Department of Agrarian Reform's decision scrapping the hacienda's stock distribution option has found it difficult to establish facts contained in the DAR decision, PARC member Romulo Tapayan said.

"They could not do it in 30 days. They're really having a hard time validating substantial facts. Hacienda Luisita's SDO is not a small issue," Tapayan, a farmer representative to the PARC, said in an interview at the DAR yesterday.

The inter-agency validating committee headed by the Department of Justice has asked the PARC executive committee to give it another 30 days or until Dec. 17 to complete its evaluation.

After an eight-month investigation, the DAR decided to cancel the SDO of the 4,915-hectare sugar estate owned by the family of former president Corazon C. Aquino, saying it has further impoverished the farmers.

The DAR endorsed its terminal report to the PARC, the highest decision-making body on agrarian reform, for its final decision. The PARC, which approved all SDO schemes under the Comprehensive Agrarian Reform Program, has the final say on SDO revocations.

The PARC formed a validating team last month to "strengthen" the DAR's position on the Hacienda Luisita case.

Environment Undersecretary for Lands Manuel Gerochi said the committee needed to reconcile "loose ends" in the DAR's report, prompting it to seek an extension of the deadline.

"You cannot disapprove it (request). What are you going to do? What kind of report are you going to get if they don't have complete facts?" Gerochi, vice chair of the PARC execom, said in a phone interview.

"The instruction was clear: the case must have complete facts. There are facts that they are still checking. They want time to hear more from both sides," he said.

The validating committee has issued subpoenas to people who need to be interviewed.

GMA considered exit scenarios in September, says paper



'Secret paper'

'Lower than Marcos'

CBCP, local governments

US factor

Reforms

Power-sharing, etc.

Plans coming to pass

Transsexual Pinoys ...

Sex reassignment

Nothing to hide

Love at first sight

'One and the same'

Warning



'Ready for the world!?' Ad Congress opens today

NBI nabs 2 suspected forgers for selling fake arrest warrants

By Tina G. Santos

Food spoils party revelry; 22 down

By Edson C. Tandoc Jr.

Stable and safe

Party pooper



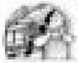
NEW HIGH
Sports enthusiasts play a game of Ultimate Frisbee at the University of the Philippines Diliman campus.

MetroBriefs

Happy ending



Tanker sparks fire



Ramon, Gertrudis need help



Women accuse NPD SWAT team of harassment

By Nancy Carvajal

Arroceros caretaker's house torn down 'on short notice'



By Tina G. Santos

Let's put an end to the Babao controversy

On Target
Ramon Tulfo



The WORLD

China reports 1st human bird flu infection; 53 birds die in Britain



Senate wants US out of Iraq soonest

WASHINGTON—SHOWING MOUNTING DIScontent among Republicans over the Iraq war, the US Senate resolved on Tuesday that Iraqis should start taking the lead in their own security next year to allow a phased withdrawal of US troops.



Israel, Palestine agree to open Gaza borders

Prison abuse at secret Baghdad jail exposed

US troops killed 3 brods of would-be Jordan bomber

US charges 3 Chinese immigrants for acting as 'agents'

US suspends 'war on terror' trials

57 YEARS LATER

Nun bares sex abuse by priest

Van Gogh, Cézanne masterpieces top most stolen arts list

SPORTS

‘Thailand is beatable,’ says RP football coach

Express rally to victory



Thai booters, riders arrive

PSC expects record golden haul

Volleybelles eyeing SEAG silver medal

PBL HEROES CUP

Granny Goose tackles Hapee-PCU five today



Arevalo, 2 other RP bets gain 2nd round

By Marc Anthony Reyes

Pacquiao pegged 7-5 favorite over Morales



PACQUIAO (right) and Morales

Ongpauco vaults to 6th place

WORLD AMATEUR

Payla wins, faces Cuban



Pinoy Dancers shut out

Peña finds race track tough

Banal, Gregorio All-Star coaches

Eslao wows Rotax Open crowd at CCP

SPECTATOR



Al S. Mendoza

INQUIRER

OPINION



Credit-grabbing

EDITORIAL

Begging bowl governance

VIEWPOINT



Juan L. Mercado

Rotten

THERE'S THE RUB



Conrado de Quiros

Compromise solution at SC?

Political Tidbits



Belinda Olivares-Cunanan

Rape a violent crime of conquest

Human Face



Ma. Ceres P. Doyo

Politics most foul

The Long View



Manuel L. Quezon III

Mixed blessing

Young Blood

Ramon Lorenzo Luis R. Guinto

Notice to Youngblood contributors

They Said

Corrupt business sector

Rosales' lapse in judgment

Pfizer's objections based on public safety

LETTERS

Blocked avenues for seeking redress

Hotel's side on Bolante's slip

Rape not just a spectacle of sexism

Not just an issue of numbers

Defensor should resign

Injured Federer grabs semis slot

James tows Cavs past Wizards

AI, C-Webb fan 76ers streak





SPORTSWATCH

JVC badminton gets going

PCU-Dasma, Lyceum score



San Juan hosts derby

INQUIRER Southern Luzon

From priests' home to nuns' inn

FOR THOSE TRAVELING to Sorsogon province on a shoestring budget, one safe and neat place to stay is a retirement home called El Retiro in Barangay Cabid-an, 3 km southeast of Sorsogon City proper.



EL RETIRO offers a quiet, homey place to travelers in Sorsogon.

Release site

No retiree

Accessible

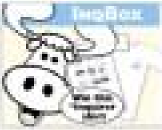


Girl, 10, plays 6 musical instruments

DONNE CASEY LEAÑO Colara surprised her family and their guests when she was able to identify a note struck from a piano key by her aunt. She was 2 years old—and blindfolded.

Classic

Solo concert



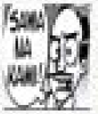
InqBox

Question of the Week

Do you agree with Malacañang that the 'Hello Garci' scandal is now a closed book!

Across the NATION

7 Davao Sur mayors threaten tax revolt over lack of services



DENR logging ban order stays but sows confusion

THE GOVERNMENT WOULD NOT LIFT THE LOG ban in effect in 15 of 16 regions of the country anytime soon, the Department of Environment and Natural Resources declared yesterday.

Antilogging groups attack DENR orders



EVAT RAID

ROUNDUP

PDEA exec declared on Awol

NPA followers yield



7 held for robbery

Priests' reunion today



Ship firm resumes Catanduanes-Tabaco service

DENR allows transport of wood products out of Quezon areas

Appealing

Councilor, 4 escorts, killed in Pagadian ambush

Ambush position

Spoken language



IDLE LAND

Protection of roads from terror attack sought

Baguio back in tourism business, says exec

GMA allows construction of Baguio City flyover

Palawan tribes commune with each other in rare show

Celebration of Indigenous Peoples' Month turns festive

Dances

Special performance



DOJ chief accused of coddling 6 Marines

GMA House allies scramble to cover up ...



All Palace wants for Christmas is forget 'Hello Garci' story

By Gil C. Cabacungan Jr.

Ping, Bro. Eddie issue joint statement for GMA to resign

Teary Dinky says sorry to the public





1.2M Meralco customers to pay P108 more due to VAT



ALBANO: ...

P19 billion

Lifeline consumers

Rates in Visayas, Mindanao

Additional evidence needed

Incremental costs

Erap: Ateneo taught me not to cheat, lie or steal

Also did not cheat to win



ESTRADA: A peacock named Garci

Palace as port area

Peacock named Garci

Bandigan denies appeal

Still starring

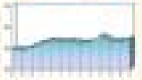
On wings of songs

Who's who

BUSINESS



CURRENCIES



PESO-DOLLAR RATE

GOLD RATE



Shares close little changed

BOP pegged at $2.3B in end-Oct

Surplus marks turnaround from $182-M deficit posted in '04

THE COUNTRY'S BALANCE of payment (BOP) position recorded a surplus of $2.324 billion in the January-to-October period, marking a turnaround from the $182-million deficit recorded in the same period last year.



IN THE PINK OF HEALTH

WHAT'S INSIDE

Arroyo quits PSE board
BOI approves perks for P12B worth of projects
Apec urged to go easy on developing nations

Ranks of workers abroad seen to swell by 8% in '05

Arroyo quits PSE board

By Elizabeth L. Sanchez



ARROYO

SMC lends ₱2B to packaging affiliate

SEC opposes Platinum rehabilitation

Customers always write

BREAKTIME

Conrado R. Banal III



PBCom returns to profitability

By Elizabeth L. Sanchez

Ranks …

BOP pegged at $2.3B in end-Oct

Shares close little changed

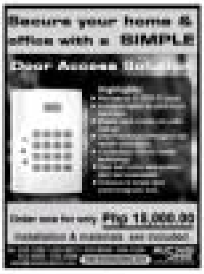
BOI approves perks for ₱12B worth of projects

PNOC-EDC to invest ₱1.6M in promoting biofuels

Apec urged to go easy on developing nations

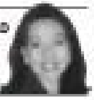


FAVILA



Concom in Mindanao

MINDANAWORLD







THURSDAY, NOVEMBER 17, 2005 PHILIPPINE DAILY INQUIRER C1

LIFESTYLE



A grandmother's kitchen serves as good training ground for observing and tasting culinary secrets

Cooking with Lola

COUNTRY COOKING



SINCE I GREW UP IN Manila, the earliest and the closest to country cooking I've experienced was in my maternal grandmother's urban kitchen. Lola was known for her culinary magic and it was lucky that my sisters and I had to stay with her while my parents were seeking a cure for my father's ailment in the United States.

Unwritten rule

Toast to Beaujolais tonight

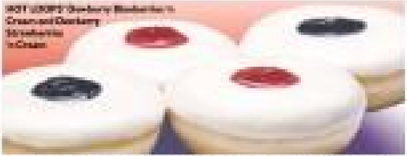


From our kitchen to yours

Roast Rib-Eye with Herbed Crust

Gravy

Here's to good wines



New donuts for the sweet tooth



A fusion of delights

Dining out





Nothing is being done about spam



The Consumer

New Pinoy inventions at Philtrade

Praises to the good guys

Call to reform ATM service

In the style of a Belgian chef

By Michaela Fenix

HOW NICE THAT WE CAN try the cooking of the world's best chefs when they become part of festivals here. At the Tivoli of the Mandarin Oriental in Makati this week is chef Jean-Francois Begon who is presiding over the Belgian Food Festival, one of several events in celebration of 175 years of Belgium's independence.

Begon is a multiawarded chef, having been named Top Chef of Belgium at the Prosper Montagne 2002, Best Culinary Artist of Belgium in 2003, and first prize at the grand finals of Bocuse Taittinger 2002 and 2004. He trained with Michelin stars chefs Pierre Romeyer and Jean-Pierre Bruneau. Best of all, his restaurant, La Bergamote, has been listed in major food guides such as the Michelin and the GaultMillau.



A SELECTION of Belgian chocolates

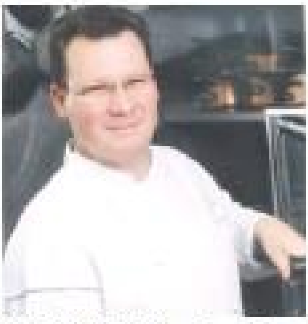
The first dish alone showed his talent and training. His chilled lobster salad with smoked milk foam and balsamico balanced the different flavors so perfectly. Both the taste and presentation were so refined, nothing too much or overboard. It's a lesson in restraint for many of our young chefs. It was light and just the right size for an appetizer. The menu said the salad was in the style of Liège, a province in Belgium where the original recipe is similar to a potato salad with bacon, haricot verts and vinegar.



CHILLED lobster salad Liege-style with smoked milk foam and balsamico

It seems that in Belgium, there is a definite "style" of cooking. The soup course, for instance, was a quenelle of poultry in "waterzoile," the term explained by Belgian ambassador Grégoire Vaidakis as "in the style of Ghent," one of the oldest cities and historical capital of Flanders.

There were three main course choices. Everyone seemed to want the cod that was served on mashed potatoes with a sauce of spiced tomato butter. Not only did the chef know how to balance his flavors; he also knew how to mix his textures. The soft cod had a bit of crunch on top because of the browned breadcrumbs.



MULTIAWARDED chef Jean-Francois Begon of Belgium

The scallops had a chicken foam (was this an influence of Spanish techno-chef Ferran Adria?) and included vegetables of cabbage and Belgian endives.

Chef Begon showed a delicate touch with seafood and we wondered if the same could be true of the pan-fried chicken breast of the deer loin or pheasant that is done in two styles: breast stuffed with duck liver or grilled thigh with herb salad and marinated with red currants.

Our dessert displayed the best of world-renowned Belgian chocolates, the main ingredient produced in the country's former colonies. The chef said the collection used different grades of chocolates but you should note that the highest grade was the moelleux au chocolat. Think dark chocolate molten lava.

Melt-in-your-mouth yema balls

By James Anthony R. Canlas

CHRISTMAS IS NEVER COMPLETE without yema balls on our table that our guests usually take home as Christmas souvenirs. My mother, Adoracion, spent many an afternoon as a child watching her friend's mom, Aling Sidang, make yema balls. Aling Sidang hails from Sta. Rita, Pampanga, a town known for their mayumo or sweets like yema, turrones de casoy and sans rival.

Since she was a teenager, my mother has been making yema balls from Aling Sidang's recipe. The balls are coated with caramelized sugar, but this yema is distinct from others that come from other regions because of a secret ingredient that gives it a different flavor. Well, since I'm sharing it now, it is no secret anymore. That ingredient is the zest of dayap, or what the Kapampangan call dalayap.

Yema Balls

Yema

1 300-ml can sweetened condensed milk

10 egg yolks

4 tbsp butter

Zest of 2 dayap (scraped or grated with the help of a citrus zester or vegetable peeler)

In a double boiler, heat water in the bottom pan. Mix the butter, condensed milk, egg yolk and dayap zest in the upper pan. Cook over moderate heat until thick in consistency but not boiling. Let the mixture cool and then form into balls. (If you do not have a double-boiler, you can use a heavy pan as long as you stir the milk continuously so as not to burn the custard.)

Caramel

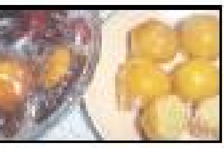
1 c sugar

½ c water

1/8 tsp cream of tartar

In a deep pan, mix together sugar, water, and cream of tartar. Bring to a quick boil until golden in color. Take out caramel from heat.

Stick a toothpick into each yema ball and dip into the caramel. Allow yema balls to cool before wrapping in cellophane individually.





YEMA Balls

Win SM Supermarket gift checks

LIFESTYLE IS LOOKING FOR recipes that use traditional Filipino techniques and ingredients.

Send us your family recipes and, if your entry is chosen, you can win P2,000 worth of SM Supermarket gift checks, an Imarflex gift or a class at the Reggie Aspiras School of Culinary Arts.

Tell us who in your family first cooked the recipe; how many generations have cooked it; when it is usually cooked and served. Write your name, address, phone numbers and e-mail address, if any, at the bottom of the recipe.

Include a photo of the dish. Please do not send us your photo.

Mail or deliver your entry to PDI Family Recipes Contest, c/o Lifestyle, Philippine Daily Inquirer, 1098 Chino Roces Ave., Makati City 1263. Or e-mail to recipes@inquirer.com.ph. For details, e-mail lifestyle@inquirer.com.ph. Winners may claim prizes from the PDI marketing office.

Cooking with Lola

From page C1

Naval) had extensive fish farms.

It was in my lola's hometown of Balanga, Bataan, where my other early country cooking experience happened. This citified girl spent one summer, one fiesta and an aunt's wedding in the house of my lola's brother, Tio Tonling. At the house extension at the back, I witnessed the preparation for the fiesta and the wedding.

They called that place the dirty kitchen and I thought the name logical at the time because it was sooty and dark. There I watched with fascination how food was cooked in both clay and heavy pots. The only time the place was illuminated was when the cook blew through a bamboo tube into the embers, coaxing more heat from the pieces of wood used as fuel.

This urban girl grew up witnessing and tasting country cooking. Work and plain curiosity have brought me all over these islands, as far north as Batanes and as far south as Tawi-tawi.

From my lola's kitchen, other kitchens have been opened up to me and culinary secrets have been revealed. It is a privilege and a pleasure to be writing about these here.

E-mail the author at pinoyfood04@yahoo.com